

TEMPORARY FOOD SERVICE OPERATION PERMIT GUIDELINES

Any group, organization or individual who is planning to operate a food-service booth during a special event, fair or festival must follow the following procedures:

UTENSILS AND SUPPLIES

- Utilize one-time-use items such as paper plates and cutlery.
- Provide means of keeping foods hot or cold (ex: steam tables, crock pots, insulated coolers...).
- Provide food probe thermometer to check food temperatures with alcohol swabs for sanitization. If cooking thin meats, provide a digital, fast read thermometer.

FOOD TEMPERATURE CONTROL

Cook foods to proper temperature based on the table below:

FOOD ITEM	PROPER TEMPERATURE
Commercially pre-cooked foods raw fruits or raw vegetables	135 ° F
Meats, fish, or eggs not intended for immediate service	145 ° F
Ground meats, game animals raised for commercial use, injected meats or eggs not intended for immediate service	155°F
Poultry, stuffed fish, stuffed meats, stuffed pasta, wild game animals or stuffed poultry or stuffing containing these products	165 ° F

Additionally, the following must be followed:

- Food received at 41° F. (5° C.) for hot holding must be reheated to 165 ° F.
- Hold-cold foods at 41°F or less.
- Hold-hot foods at 135°F or greater.

RESTROOM FACILITIES

- Access to approved toilet facilities or portable toilets for employees and patrons must be provided.
- Toilet facilities must be within 200 feet of the temporary food facility.

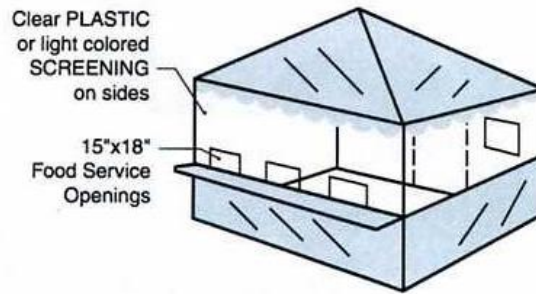
WASTE/TRASH

- A trash receptacle with a tight fitting lid must be provided.
- Means of properly disposing of liquid waste must be identified (note: the dumping of waste water onto the ground, street or storm drain is prohibited).

CONSTRUCTION REQUIREMENTS

- Floors must be smooth, cleanable and durable. Surfaces may be plywood, vinyl or plastic tarp, concrete or asphalt (note: bare dirt is not acceptable).

- Use of a fully enclosed unit or screening is required if food preparation will be occurring on-site.
- Overhead protection is required.
- A three-compartment sink or containers for the washing and sanitizing of utensils is required if not operating from a permitted base of operation.
- Provisions for sanitizing the three-compartment sink, wiping-cloth bucket or spray bottle for work surfaces must be made (note: 50 ppm chlorine bleach solution or commercial sanitizer is acceptable).
- A hand washing station with tempered water, liquid pumped soap and individual use paper towels is required (note: an insulated water cooler with a valve or spigot that will remain open (no push-buttons) and a catch basin may be utilized if a built-in hand sink is not provided).



WATER

- Potable water must be provided.
- Means of heating water is required (ex: large cup type coffee maker with spigot, nearby pressurized hot water connection...).
- Food grade hoses (typically white and labeled "food grade") must be provided if connecting to a water spigot.

FOOD STORAGE

- Food must be stored in approved, food-grade containers with tight fitting lids.
- Food must be stored at least 6 inches off the ground at all times.

FOOD PREPARATION

- All food must be obtained from an approved source. No food may be stored or prepared at a private residence.
- Ice must be obtained from an approved source and utilized with a handled ice scoop.
- Tobacco use, eating nor gum chewing by food workers is allowed in or around the temporary food facility; drinks may be stored in a single-service cup with a lid and straw.

FOOD HANDLING

- Single-use gloves, tongs, scoops and deli paper must be provided to prevent bare-hand contact with ready-to-eat foods.
- Keep food preparation areas at least eight (8) feet away from public access.

HYGIENE FOR PERSONNEL

- Hair restraints must be provided (ex: cap, hat, hair net or scarf).
- No jewelry may be worn on arms or wrists (plain bands only).
- No nail polish or false fingernails may be worn unless wearing gloves.
- Clean outer garments or aprons must be worn at all times.
- Hands and forearms must be kept clean at all times by scrubbing them with liquid soap and warm water for 20 second followed by drying with a clean and sanitary paper towel.
- Disposable gloves must be changed each time a food worker moves from raw meats to ready-to-eat food products and also when changing to other jobs such as using wiping cloths or cleaning equipment, etc.
- Sick or ill employees must not be allowed to work.

For more information, please contact the Chatham County Health Department at 912-356-2160.